**Results:**

***Table of results for the quality assessment of a number of different fruit and vegetables:***

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Assessment of** | **Colour** | **Size (mm)** | **Firmness (lbs)** | **Refractive Index (Brix0)** |
| **Tomato** | **Stage 6 red** | **68** | **8.96** | **4.8** |
| **Banana** | **Stage 7 brown with some sugar spots** |  | **1.5** | **n/a** |
| **Cucumber** | **Dark green** |  | **10** | **3.75** |
| **Lettuce** | **Light green** | **130** | **8** | **2** |
| **Broccoli** | **Light green stalk, dark green head** | **77** | **24** | **n/a** |
| **Apple** | **Stage 4 red** | **Length:160**  **Width:75** | **10.5** | **12** |
| **Carrot** | **Orange** | **Big end:37**  **Small end:27** | **Over 27** | **n/a** |

***Table of results for cold storage 50C after 7 days:***

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Fruit/Veg** | **Tin foil after 7 days** | **Paper after7 days** | **Open plastic MAP after 7 days** | **Plastic sealed after 7 days** | **Left out after 7 days** |
| **Tomato** | **Moist, no mould, not much colour change with a soft to firm texture** | **Slightly dry, no mould with a firm flesh** | **Soft, moist flesh, not much colour change, no mould** | **Moist with no discolouration or mould** | **Dried out, no mould and a lighter colour** |
| **Carrot** | **Hard with slight moisture loss and little colour change** | **spongy, darkened skin and loss of water** | **Not spongy and not much colour change** | **Not much moisture loss or colour change** | **Spongy, dried out slightly dark**  **flesh** |
| **Apple** |  |  |  |  |  |
| **Broccoli** | **Light green and firm, no mould** | **Still green, slight loss of colour and firmness** | **Dark green florets and a light yellow stem, still firm** | **No colour change, still firm, no loss in size** | **Slightly wilted soft florets, loss in colour** |
| **Lettuce** | **Less firm, retained colour** | **Patchy,dry,shrunk in size and lighter in colour** | **Same colour some brown spots and withered** | **Firm, slightly brown** | **Floppy, shrunk, dead and withered** |
| **Cucumber** |  |  |  |  |  |
| **Banana** |  |  |  |  |  |

***Table of results for ambient temperature 200C***

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Fruit/Veg** | **Tin foil after 7 days** | **Paper after 7 days** | **Open plastic MAP after 7 days** | **Plastic sealed after 7 days** | **Left out after 7 days** |
| **Tomato** | **Blue and black mould, dark discolouration, soft flesh and skin** | **Dried out and smaller, bits of blue mould and a leathery skin** | **Soft to firm, loss of water, bluish mould on the inside and has become lighter in colour** | **Blue mould with a darker coloured soft skin** | **Loss of water with a leathery skin** |
| **Carrot** | **Slightly dry, no colour change** | **Spongy texture, very dry, blackened and a loss in mass** | **Slightly dry with not much colour change** | **Brownish discolouration, slightly dry with soft spots** | **Spongy texture, dried out and darkened outside** |
| **Apple** | **Brown** | **Brown spots and soft** | **Brown and soft** | **Brown and soft** | **Brown and soft** |
| **Broccoli** | **Brownish yellow crumbly head, light green but still firm stalk** | **Yellowy brown, very dry all over and shrivelled** | **Dry, green and firm** | **Very dry, crumbly head, dark green stalk and firm stalk** | **Completely dry and shrivelled and darker in colour** |
| **Lettuce** |  |  |  |  |  |
| **Cucumber** |  |  |  |  |  |
| **Banana** |  |  |  |  |  |

**The best method of storing:** 50 MAP bag left open